



MENU OPTIONS

Entrées

Ten things from Tasmania (\$3 surcharge pp)

an individual showcase of the best of Tasmanian produce including cured meats, fresh seafood and local cheese

Char grilled chicken tenderloins

served on a mushroom and shallot duxelle with an apple and balsamic glaze

Seafood chowder (\$3 surcharge pp)

rich creamy soup with fresh Tasmanian seafood

Potato, leek and pancetta soup

a classic combination made with binchy potatoes and locally smoked pancetta

Minestrone

traditional Italian soup with seasonal vegetables and pasta
(This can be vegetarian if requested in advance)

Honey and balsamic seared quail (\$3 surcharge pp)

on a lime scented red cabbage and topped with crumbled Tasmanian fetta

Seared lamb loin

on puy lentils with olive tapenade

Rolled pork belly

Stuffed with sage and garlic served on sautéed diced apple

Pumpkin strudel

with tomato chutney and mizuna

Vegetable and herb terrine

Verjuice dressed rocket salad and mild spiced capsicum cream

the hobart function and conference centre
one elizabeth street pier

t 6230 8979 f 6231 9190 e info@hfcc.com.au w www.hfcc.com.au



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Main course

Premium eye fillet of beef

on a prosciutto and sweet potato rosti with Forestier sauce and grilled seasonal vegetables

Port Huon Atlantic salmon steak

pan seared and served on crisp dauphinoise potatoes, steamed green beans and a creamy leek braise

Lamb shank

on potato and cauliflower smash with brunoise vegetables and a pinot noir braise

Traditional milk poached pork cutlet

on potato gratin with steamed seasonal vegetables and a tarragon cream sauce

Chicken Kiev

stuffed with Heidi Farm raclette cheese on roast kipfler potatoes and a piquant sauce

Local scotch fillet

served medium rare with baked new potatoes, grilled zucchini and a Béarnaise sauce

Fresh catch of the day

on star anise scented rice with lemon myrtle infused white wine sauce

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Dessert

Citrus tart

with a sour cherry compote and mascarpone

Rich chocolate tart

with chantilly cream

Caramel roasted pears

with pistachio praline and vanilla bean ice cream

Tasmanian cheese platter

award winning cheeses from Pyngana, King Island & Ashgrove farms served with house baked apple and fig bread and lavoche

Individual mandarin cheese cake

With fresh mango sauce and a local berry compote

Hazelnut and pistachio steamed pudding

served with butterscotch sauce

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